

CURRICULUM VITAE

Mohamed Faragalla

Executive Chef / Culinary Arts Professional

"Offering the Finest in Food, Service, and Atmosphere"

Contact Details:

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Current Location: Dubai-UAE

LinkedIn Profile:

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Summary of Qualification and Experience:

Profile:

A skilled Culinary Professional recognized for a comprehensive knowledge of international cuisine and an innovative approach to setting the stage for a customized dining experience. Over 25 years of progressive experience managing the provision of fine dining for resorts, restaurants, refining the art of cooking; developing impressive menus; and preparing culinary dishes influenced by culturally diverse regions around the globe. Particularly adept in the ability to cultivate partnerships with service providers in obtaining the freshest and highest quality ingredients; and committed to leaving patrons with an especially memorable dining experience.

Skills and Competencies:

Managing	Culinary	Dynamic	Smart
			
Process Improvement	Menu Development	Exceptional Host	Food Ideas
Schedule Optimization	Food wastage control	Suppliers Relationship	Cost Control
F&B Operation Management	Induction Training	Inspiring People	Innovative
Achieving Food Margins planning skills	Product Quality Assurance	Team Player	Effective
Multicultural Team Leadership	Food Sampling	Positive Attitude	Resourceful

Career History:

January 01, 2018 to Present

Première Group (Hotel. Resorts. Apartments)

Job Profile: Corporate Executive Chef

Location: Dubai – Sharjah - Uae



Duties & Responsibilities includes:

- ☐ Oversee culinary operations for 5 hotels (City Première Deluxe Hotel Apartments - City Première Marina Hotel Apartments – Al Majaz Première Deluxe Apartments – Sharjah Première Hotel & Resorts – Lou Loua Beach Resort)
- ☐ Traveled to all hotels inspecting food quality and compliance of all purchasing, sanitation and operating procedures.
- ☐ Collaborated in new restaurant concepts, planned menus and standardized recipes.
- ☐ Set food cost goals and monitored them maintaining a 28% food cost throughout the region.
- ☐ Oversaw multiple openings, acquisitions and brand conversions in U.A.E

- ☐ Involved in Company wide Sales Promotions partnered with vendors to increase sales and stay current with market trends.
- ☐ Collaborated in kitchen design of new builds and acquired hotels.
- ☐ Kept close communication with all chefs to anticipate their markets/properties culinary needs and trends in order to better serve our guests.
- ☐ In Charge of the Menu planning, finalizing and presentation.
- ☐ Supervises daily F&B shift operation and monitors compliance with all F&B policies, standards and procedures.
- ☐ Operates all department equipment as necessary and reports malfunction.
- ☐ Assists in the ordering of Food and Beverage (F&B) supplies, cleaning supplies and uniforms.
- ☐ Maintains the operating budget and verifies that standards and legal obligations are followed.
- ☐ Manages day-to-day operations, monitors quality, and standards and meets the expectations of the customers daily.
- ☐ Reviews comment cards and guest satisfaction result with employees.
- ☐ Responds in a timely manner to customer service department request.
- ☐ In Charge of ordering kitchen materials from different suppliers.
- ☐ Developing and improving kitchen layouts for the restaurant.
- ☐ Prepare the budget for equipment and materials needed to provide resources requirements for continuous improvement.
- ☐ Recommend, hire skilled and trained personnel for the high-quality tasks, dismiss, evaluate job performance of subordinates and recommend for increment and promotion to the GM.
- ☐ Recruiting kitchen team members and Food & Beverage (all levels) as needed.
- ☐ Ensure the continuity of the different processes through control of equipment currently working, follow installation of new equipment and ensure only trained personnel to carry the special task.
- ☐ Represent the production department in meeting, exhibition, etc...
- ☐ Evaluate new samples and products.
- ☐ Maintain the Quality of food in all outlets.
- ☐ Maintaining Standard, consistency and portion control at all time in all outlets.
- ☐ Control the food cost and meet the budget figures in all outlets.
- ☐ Ensure that the laid down hygiene and quality procedures are met and followed.
- ☐ Maintain the food cost.
- ☐ Developing and implementing new menus within the same theme using based on creativity and imagination.
- ☐ Consistently offers professionalism & engaging friendly service
- ☐ Meets with Culinary Management to communicate daily operational challenges & success.
- ☐ Chairs weekly Sous Chef meeting
- ☐ Ensures proper weekly & annual vacation scheduling of all kitchen colleagues.
- ☐ Ensures proper hygiene as per the Municipality and Health Authority, promoting Health and Safety always to ensure an "A" rating by the municipality.
- ☐ Conducts daily walk through of hotel kitchens and accompanying areas to ensure proper cleanliness.
- ☐ Ensures all VIP & Royal visits are handled and prioritized properly.
- ☐ Continually expand on our current food product to lead our colleagues to the next level.
- ☐ Ensures that the Culinary Managers utilizes progressive corrective actions to correct, supervise and coach colleagues that need to improve performance.
- ☐ Strives to achieve monthly labor and food cost budget.
- ☐ Conducts spot checks of hotel suppliers and other companies that would like to supply the hotel.
- ☐ Conducts meeting with food suppliers, review products, prices, quality, delivery, etc.
- ☐ Attends hotel division leader meetings.

Job Profile: Executive Chef (FROM PRE-OPENING)

Location: Dubai - Uae

Duties & Responsibilities includes:



- ☐ In Charge of the kitchen.
- ☐ In Charge of the Menu planning, finalizing and presentation.
- ☐ In Charge of ordering kitchen materials from different suppliers.
- ☐ Developing and improving kitchen layouts for the restaurant.
- ☐ Prepare the budget for equipment and materials needed to provide resources requirements for continuous improvement.
- ☐ Recommend, hire skilled and trained personnel for the high-quality tasks, dismiss, evaluate job performance of subordinates and recommend for increment and promotion to the GM.
- ☐ Recruiting kitchen team members (all levels) as needed.
- ☐ Ensure the continuity of the different processes through control of equipment currently working, follow installation of new equipment and ensure only trained personnel to carry the special task.
- ☐ Represent the production department in meeting, exhibition, etc...
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October 23, 2011 to November 30, 2013 Q Gourmet (Pizzaro Italian Restaurants)

Job Profile: Executive Chef. (FROM PRE-OPENING)

Location: Dubai - Uae

Duties & Responsibilities includes:



- ☐ Supervise efficient working of all culinary activities and estimate required food on everyday basis and place required purchase orders for same.
- ☐ Develop various new recipes and ensure customer satisfaction and ensure standardization of all recipes to maintain consistency in same and determine all quality standards and monitor pricing of all menus.
- ☐ Maintain and operation all equipments required for executive team to prepare food and maintain safety regulations in kitchen.
- ☐ Assist various retail food operations in develop new recipes and menus and oversee all food production procedures and cost.
- ☐ Maintain safety and ensure sanitation in all activities and manage inventory all purchasing equipments.
- ☐ Monitor and ensure resolution to all customer issues and recommendations and administer all employee issues.
- ☐ Manage all waste food and ensure appropriate distribution for same and ensure achievement of all production objectives.
- ☐ Administer all culinary activities and ensure optimal level of services to all guests and develop effective interaction with same to analyze all requirements.
- ☐ Monitor all chef activities and ensure exceptional quality of all processes and complete it on regular basis.
- ☐ Supervise all menu planning and implement same and maintain all activities to ensure compliance to all food standards and presentation skills and maintain hygienic environment always.
- ☐ Coordinate with purchasing department to recommend purchases of all kitchen equipments and analyze all procedures to reduce cost and increase effectiveness of all products to ensure customer satisfaction.
- ☐ Maintain all procedures and recommend new services and products to all guests and supervise working of all culinary employees.
- ☐ Supervise working of steward team and achieve all food and labor cost objectives and maintain food standards in all processes.

June 26, 2010 to September 30, 2011

Byblos Hotel

Job Profile: Executive Chef

Location: Dubai - Uae

Duties & Responsibilities includes:



- ☐ Manage the production of fresh, quality and tasty food, well presented in a hygienic environment to ensure guest satisfaction at all time.
- ☐ Communicate effectively with guests, clients, government officials and other important individuals to ensure satisfaction in product.
- ☐ Monitor budget via food costs, weekly and monthly financial statements and manpower report
- ☐ Assist in establishing financial goals and other goal setting for food and beverage outlets in the preparation of annual operating budget
- ☐ Conduct effective meetings as scheduled, with all food and beverage outlet heads
- ☐ Schedule personnel consistent with the volume of business and needs in service.
- ☐ Identify and solve problems in a timely manner.
- ☐ Be capable of deciding the level of authority and responsibility that can be delegated.
- ☐ Carry out a firm and fair employee treatment policy.
- ☐ Prepare and submit all reports required from Food preparation department, as dictated by Reporting system
- ☐ Attend meetings and training sessions organized by the Hotel management for the position.

- ☐ Direct kitchen brigade in maximizing all resources to achieve high quality and excellent allover cost control.
- ☐ Direct and supervise the activities of Sous Chef and Chef de partie
- ☐ Communicate effectively with guests, subordinates, immediate superior and other department heads; be capable of expressing clearly, listening and absorbing information
- ☐ Coordinate with purchasing the supply of products according to the requirements of operation.
- ☐ Attend daily F & B briefing, weekly F & B Meeting and Sales and F & B Coordination meetings and other meetings required for the position.
- ☐ Insure that all operational equipment is used to its appropriate function and well maintained
- ☐ Report all defectives asset and equipment to the Engineering department
- ☐ Provide the appropriate training to all Food Preparation and Stewarding staff for all specific machinery
- ☐ Interview, hire and orient effectively for Food Preparation and Stewarding staff
- ☐ Coach and counsel Sous-Chef and Chief steward effectively.
- ☐ Evaluate objectively the performance of Sous-Chef and Chief Steward and staff.
- ☐ Identify training needs within food preparation section and stewarding and implements employee development and training program
- ☐ Prepare, conduct and supervise training for Sous-Chef and chief steward and staff
- ☐ Motivate a strong team amongst Food preparation and stewarding staff
- ☐ Assist in establishing objectives and strategies in the annual Marketing Plan; conceptualize promotions for all food and beverage outlets, including the successful implementation.
- ☐ Ensure all kitchen staff to be well groomed and uniformed

January 01, 2009 to June 25, 2010	Florian Restaurant & Lounge (DIFC)	
Job Profile: Executive Chef (FROM PRE-OPENING)		
Location: Dubai - Uae		
February 16, 2008 to December 13, 2008	Bistro Romain (Italian Restaurant)	
Job Profile: Executive Chef (FROM PRE-OPENING)		
Location: Dubai - Uae		
March 30, 2005 to October 31, 2007	IL Villaggio Restaurants & Lounges.	
Job Profile: Sous Chef (FROM PRE-OPENING)		
Location: Jeddah- Ksa		
March 07, 2000-to March 06, 2005	Intercontinental Hotels & Resorts Jeddah.	
Job Profile: Chef De Partie Promoted to Sous Chef		
Location: Jeddah- Ksa		
March 6, 1999 to March 6, 2000	Sheraton Jeddah Hotel & Villas.	
Job Profile: Chef De Partie		
Location: Jeddah- Ksa		
March 17, 1996 to February 25, 1999	Holiday Inn Resort – Jeddah	
Job Profile: Demi Chef De Partie		
Location: Jeddah- Ksa		
October 22, 1994 to December 30, 1995	Hilton Nuweiba Hotel.	
Job Profile: Commis 1		
Location: Nuweiba – Egypt		
July 29, 1990 to May 30, 1991	Cairo Marriott Hotel Casino.	
Job Profile: Commis 2		
Location: Cairo - Egypt		
July 29, 1989 to June 15, 1990	Meridian Hotel Cairo	
Job Profile: Commis 3		
Location: Cairo - Egypt		

Education



Bachelor's Degree of Tourism and Hotels - Uk

Institution: Darnley Career Academy

Qualification: Gourmet Cooking and Catering

Professional Qualifications / Seminar Attended



- ☐ Professional Chef Qualification at Hilton Residence Sharm El Sheikh.
- ☐ Chef Certificate (Two-year Apprenticeship Training).
- ☐ Chef Certificate BBC Master Chef Online Course.
- ☐ Member of Egyptian Chef Association.
- ☐ Member of British Culinary Federation
- ☐ Member of Emirates Culinary Guild
- ☐ Kitchen Management.
- ☐ Train the Trainer. (Accounts Overview)
- ☐ Certificate of Hygiene Standards. (HACCP).
- ☐ Certificate of Hygiene (Person in Charge) Level 3
- ☐ Time Management
- ☐ Leader Ship Skills
- ☐ Worked with the concept of Molecular Gastronomy Cuisine (Textures & Sosa (Elbulli) Chemical usage in Food Preparation.

Computer Skills

Excellent Internet Skills. Daily Use of The Main Business – Related Applications (Microsoft Word, Excel, FrontPage, Outlook, PowerPoint) Knowledge of Dos, Windows (All Versions) and Knowledge of Graphic Programs.

Personal Profile

Place of Birth : Egypt

Marital Status : Married

Nationality : Egyptian

Religion : Muslim

Languages

Arabic: Mother Tongue

English: Fluent

Italian: Average

Interests

I enjoy partaking in various activities especially tennis, and football. I enjoy dining out and going to the theatre.

References and other Data are available upon request